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NOVA CELTA RUSTIC BAGUETTE



The breads of the Première family are characterised by their intense flavour obtained thanks to the mother dough and a two-stage fermentation process. The Nova Celta is a bar of family format ideal to offer in our bakery a bread with different flavor and good conservation.

UNITS PER BOX	21 Units/Box 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	17 min 200 °C
DEFROSTING	20 min
WIDTH(CM)	9 cm
LENGTH(CM)	46 cm
PRE-COOKED WEIGHT	295 g

-  **SOURDOUGH**
-  **TWO STAGE FERMENTATION PROCESS**
-  **HIGH HYDRATION**
-  **STONE BAKED OVEN**
-  **CLEAN LABEL**

